Owner's Manual

DOMINO RANGE HOBS

GAS [LPG]

SOLID PLATES

CERAN

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DEFY

www.defy.co.za

INTRODUCTION

Congratulations on the purchase of this quality appliance.
We trust that you will enjoy many years of trouble free use. Please read these instructions carefully before using the hob. This book will provide you with information on how to operate and care for your appliance in order that you gain the maximum benefit from it.

UNPACKING

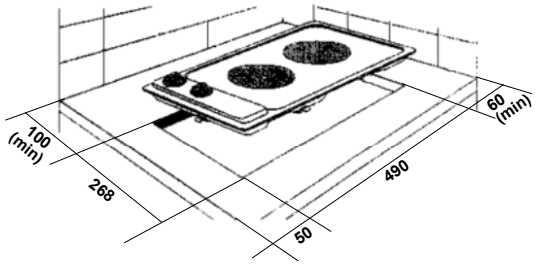
- Please ensure that packaging material is disposed of in a responsible manner.
- Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.
- If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

CUPBOARD DESIGN

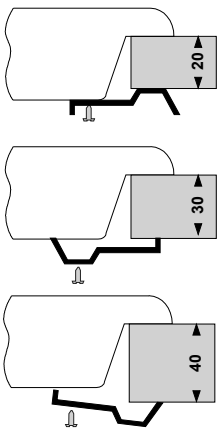
- Cooking appliances generate considerable heat. The layout and materials of the mounting cabinet should take account of these characteristics.
- Surfaces and surrounding edges immediately adjacent to the hob should be able to withstand temperatures of up to 100 C without delaminating or discolouring.
- Allow an unrestricted air space of at least 75mm underneath the underside of the hob for ventilation and cooling purposes.

INSTALLATION

- The hob should be installed in a ventilated cupboard fitted with a sturdy worktop and must be secured using the fixing brackets provided. See sketch for details on aperture size and fixing method.
- Remove the sealing gasket from the packaging and secure the gasket to the underside of the hob frame.



Aperture (268 mm x 490 mm) for the Domino range of hobs. Gas, Solid plate and Ceran.



Fixing method for countertops between 20mm and 40 mm thick.

For 40mm thick countertops, use the second set of fixing holes.

VENTILATION

Room ventilation is vital for the efficient performance of the appliance and for the safety of the occupants in the room in which the appliance is installed.

ELECTRICAL INSTALLATION

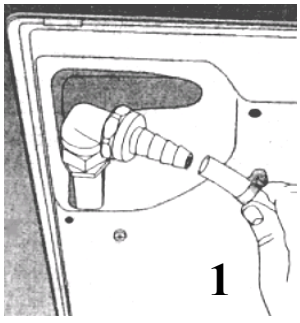
"This appliance must be earthed. The manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection."

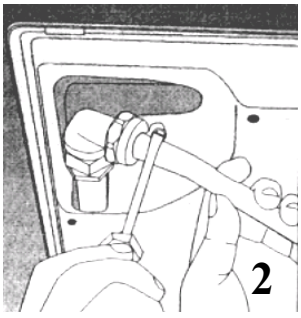
- The Solid plate, Ceran and Gas hobs are fitted with a 15 Amp 3 pin plug.(The Gas hob requires an electrical connection for the flame ignition system)
- Insert the plug into an earthed 15 Amp wall socket.

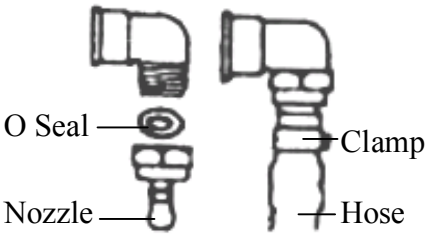
LPG GAS INSTALLATION

"This appliance uses LPG (bottle) gas. The manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or gas connection."

- Soak the end of the plastic hose in hot water to soften it and then push the hose end fully over the hose nozzle. (see sketch 1 below)
- Secure the hose by tightening the hose clamp. (See sketch 2 below)
- In a similar fashion, secure the other end of the hose to the regulator on the gas bottle.







Caution: Never use a naked flame to check for gas leaks

- Check for gas leaks after installation and whenever a new or re-filled gas bottle is used for the first time.
- Ensure that the control knobs on the hob are in the OFF position.
- Open the valve on the Gas bottle.
- Using a small paintbrush, apply some soapy water to all the connections.
- If there is a leak, bubbles will appear.
- If this happens, close the valve on the gas bottle.
- Check and tighten the connections immediately.
- Repeat the procedure to ensure that there are no further leaks.

THE CONTROL PANEL SYMBOLS

REAR PLATE FRONT PLATE

LPG GAS HOB

Operating the gas burners

- To switch the burner on, push down slightly on the relevant control knob and then turn it to the left (counter – clockwise)
- The large flame symbol on the knob indicates the maximum and the small flame the lowest setting.

Ignition button

- Push and hold the button down immediately after the control knob has been set to the desired position.
- The gas will then be lit automatically.
- Release the button 3 to 5 seconds after the flame is observed at the burner.
- If the flame fails to continue burning, please repeat the sequence.
- The button will ignite either of the burners.

Flame failure –safety cut out.

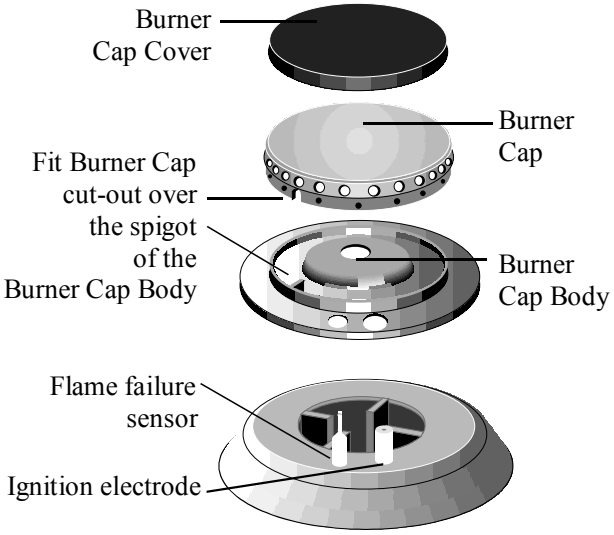
- Should the flame extinguish for whatever reason, the flow of gas to the burner will automatically be terminated.

Action to be taken in the event of a burn back

- In the event of a burn back (where the flame burns back into the jet) immediately turn off the control to the affected burner.
- Wait a few minutes and relight the burner in the normal manner.
- If the burn back occurs again, turn off the control knob to the affected burner, and consult the nearest Defy service technician, who will advise you.

Maintenance and servicing

- Removable burner parts should be washed weekly with hot water and detergent.
- Take care to remove any encrustations and ensure that the burner holes are clear.
- The condition of the gas hose and valve should be inspected for leaks every time the gas bottle is re-filled
- Note: If required, the cleaning of the valves should only be carried out by a qualified Defy technician


Burner Cap Cover
Burner Cap
Fit Burner Cap cut-out over the spigot of the Burner Cap Body
Burner Cap Body
Flame failure sensor
Ignition electrode

SOLID PLATE HOB

Plate controls

- Select the heat level by turning the knob to the required setting.
- You may select any setting
- 1= warming
- 2-3 =simmering
- 4= cooking
- 5-6 = frying and boiling

An indicator light will glow when the plate is switched on.

Caring for Solid Plates

- Before using the plates for the first time, switch them on for about 4 minutes at the highest setting. This allows the factory applied protective coating to burn in. Fumes will be given off the plate during this operation but this is normal.
- To prevent blotchy discolouration and corrosion, moisture from spatters and spills should be cleaned off immediately.
- To clean the plates, wipe them with a damp cloth or nylon pad. A little liquid detergent may be used. Do not use metal scourers or sharp metal objects to clean the plates.
- After cleaning, dry the plates by switching them on for a short while.

To prevent rust, periodically apply some sewing machine oil or electrical hotplate polish - available from Defy Service Centres. Extra attention is required in areas of high humidity or in close proximity to the sea.

NOTE: THE WARRANTY DOES NOT COVER THE REPLACEMENT OR REPAIR OF RUSTED OR CORRODED PLATES.

Recommendations

- Use only good quality pots with a level base. An uneven base can prolong cooking times and waste energy.
- Use pots with a base diameter slightly larger than the plate. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot plate.
- Always cover the pot with a lid. This will conserve energy and minimise spillage.
- Thermal shock could damage the plates. Do not put cold pots on very hot plates.

CERAN SMOOTH TOP HOB

WARNING In the unlikely event of sustaining accidental damage and cracking, switch off the appliance at the mains to avoid electric shock and have the panel replaced before further use.

Plate controls

- Select the heat level by turning the knob to the required setting.
- 1= warming 2-3 =simmering 4= cooking 5-6 = frying and boiling
- An indicator light will glow when the plate is switched on.

Caring for the Ceran hob

- Ceran is a tough, durable material, which provides a beautiful, functional and long lasting cooking surface. To keep it looking good, it needs to be treated with care and cleaned regularly.
- Spillage should be wiped off as soon as possible with a damp cloth, preferably while the Ceran is still warm.
- Clean the Ceran with a nylon pad and 'Smooth top cleaner'. A sample of this cleaner is supplied with the unit. Replenishment cleaner is available from all Defy Service Centres.
- If necessary stubborn spills may be removed using the blade scraper provided.
- Do not use metal scourers or coarse abrasive powders as these could scratch the Ceran.
- Regular cleaning after use will prevent dirt build up and ensure that the hob remains bright and attractive.
- Wipe the hob surround with a damp hot soapy cloth and dry.

Recommendations (see also the enclosed 'CERAN' leaflet)

- Use only pots with a solid level base. An uneven base will prolong cooking time and waste energy.
- Use pots with a base diameter slightly larger than that of the thermal area. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot zone.
- Always cover the pot with a lid. This will conserve energy and minimize spillage.
- Save energy by switching the plate off 5 to 10 minutes before the end of a lengthy cooking period. The Ceran hob will retain sufficient residual heat to complete the cooking process.
- A pot with rough edges could scratch the Ceran if it were dragged across the surface of the hob.
- Any spillage of sugar solution such as jam, must be removed immediately. If allowed to cool on the Ceran it could pit and damage the surface.
- Do not cover the Ceran with aluminium foil and do not use poor quality aluminium pots. These will leave unsightly deposits which in time, could adhere to the Ceran.

SAFETY ADVICE

- When using Gas, ensure that the room is well ventilated.
- Always keep children away from the product when it is in use.
- Only use the hob for preparing food.
- Use a deep pan, large enough to cover the appropriate heating element.
- Always dry food thoroughly before placing it in hot oil or fat. Frozen food in particular will spit and splatter if added too quickly.
- Never fill the pan more than one third full of fat or oil.
- Never heat fat or fry with a lid on the pan.
- Do not fry too much food at once. This lowers the temperature of the oil or fat and results in fatty foods.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.

In the event of a pan fire

- Switch off the Electricity and or Gas supply.
- Smother the flames with a blanket or damp cloth.
- Burns and injuries are usually caused by picking up the burning pan and rushing outside with it.
- **Do NOT use water to extinguish an oil or fat fire.**

CARE GUIDE FOR STAINLESS STEEL

Stainless steel is not adversely affected by normal household use but because of it's reputation for durability, it is sometimes assumed to be indestructible, and therefore subjected to misuse or even abuse. Care should be taken to avoid such 'abnormal' use.

DO USE

- A soft cloth or synthetic sponge.
- Soap, or mild household detergent. (Handy Andy)
- Diluted ammonia in warm water.
- A nylon bristle brush.
- Cleaners labelled "Suitable for stainless steel".

DO NOT USE

Acids.
Coarse abrasive cleaning powders.
Metallic scourers, steel wool or metal scrapers.
Wire brushes or emery paper.
So called 'silver cleaners'.
Kitchen scourer / foam pads.

Cleaning procedure

- Frequent cleaning is recommended rather than an occasional aggressive clean.
- Routine cleaning will preserve the corrosion resistance and appearance of the stainless steel for many years.
- Clean the stainless steel as often as necessary (ie. when noticeably dull or dirty) and use the simplest cleaning method that will effectively do the job.
- Use clean water, or a mild detergent solution applied with a soft cloth or sponge. Rinse well and wipe dry.
- **Always wipe in the direction of the brushed texture on the stainless steel.**

CONDITION	ACTION	NOTES AND COMMENTS
Requires routine cleaning	Mild detergent solution applied with soft sponge or cloth. Rinse and wipe dry.	If possible use warm to hand-hot water. A 5% addition of ammonia is beneficial.
Finger prints	Pre-treat finger marks with alcohol or an organic solvent. Follow immediately with routine cleaning.	Minimize re-occurrence by applying a wax or silicone based household polish to the clean dry surface.
	Wipe with a little baby oil and a soft lint free cloth. Buff to shine.	Apply whenever necessary.
Stubborn stains and discolouration	Use a little Ceran cleaning paste. (available from Defy Service Centres) Rinse and dry.	Repeat several times rather than resorting to a single aggressive cleaning method.
Grease and fat splatter.	Wipe off excess with a soft cloth or paper towel. Use a water borne degreasing agent (dishwashing liquid). Follow up by routine cleaning.	
Scratches on the brushed finish.	For slight scratches, use a nylon pad loaded with an iron free abrasive polishing compound. Follow the direction of the original texture. Follow up with routine cleaning. For deep scratches use a coarser abrasive initially and follow up as for light scratches.	Deep scratches will be difficult to remove completely. Do not use steel wool or metal scourers unless they are made from stainless steel.

It must be appreciated that some of the above suggested procedures will alter the surface appearance of the treated area.
They should therefore only be applied with due consideration and care.

PROBLEM CHECK

Before calling a service technician to assist with a problem, PLEASE CHECK THE FOLLOWING:

Electric hobs

- Check house fuses or trip switches.
- Check if there is power to the unit by plugging another small appliance into the wall socket

Gas hobs

- Check house fuses or trip switches.
- Check if there is power to the unit by plugging another small appliance into the wall socket.
- Check that there is gas in the bottle and that the valve is open.

Remember that you may be charged for a service call even during the warranty period if the fault is due to or caused by any of the above.

OWNER'S RESPONSIBILITY

Since the following are not factory faults, they are the owner's responsibility.

- Damage to exterior finish.
- Breakage of glass and other components.
- Damage through improper use or installation of the appliance.
- Damage caused by moving the appliance.
- Rusted or corroded solid plates.

SERVICE

If you have followed the instructions and still have a problem, contact the nearest Defy Service Centre. They will be able to advise you on any aspect of the machine or send a qualified technician to repair it.

TECHNICAL SPECIFICATIONS

	LPG gas	Solid plate	Ceran
Width	288 mm	288 mm	288 mm
Depth	510 mm	510 mm	510 mm
Height	71 mm	71 mm	71 mm
Aperture width	268 mm	268 mm	268 mm
Aperture Depth	490 mm	490 mm	490 mm
Supply voltage	230 V—50 Hz	230 V—50 Hz	230 V—50 Hz
Related fuse setting	3A	16 A	16 A
180 mm hotplate	—	1500 W	—
145 mm hotplate	—	1000 W	—
180 mm Ceran plate	—	—	1700 W
145 mm Ceran plate	—	—	1200 W
Total electric power	—	2500 W	2900 W
Total gas power	4000 W	—	—
Large burner	3000 W	—	—
Small burner	1000 W	—	—
Safety device	Lockable gas valves	—	—
Ignition	Electrical	—	—
Net weight	4.5 kg.	5.0 kg.	4.5 kg.

The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

Part Number 060 783